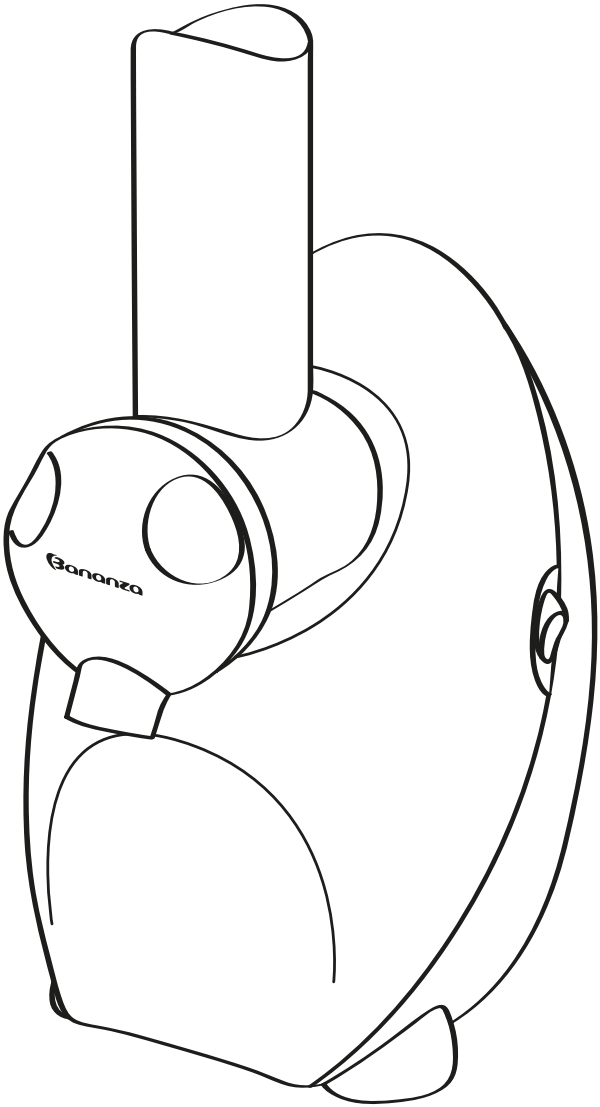
AS SEEN ON TV

JML



Bananza

User Guide

Bananza

Thank you for purchasing Bananza from JML. To get the best results from this frozen dessert maker, please read these instructions in full and retain for future reference.

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Safety Warnings & Advice

This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or a lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of this appliance by a person responsible for their safety.

This product is not a toy. Children should always be supervised when using Bananza.

Intended for indoor domestic use only.

NEVER leave Bananza unattended when in use.

Avoid contact with moving parts. To prevent damage or injury, keep hands, hair, clothing and utensils away from any of the openings during operation.

Only use Bananza for its intended purpose as described in this manual. **DO NOT** use attachments that are not specifically recommended to be used with Bananza.

Only use the included Plunger to push food into Bananza. **DO NOT** use other utensils or your hands.

Use on a clean, dry, even, flat surface only.

DO NOT immerse the Main Unit, the power cord or the plug in water or in any other liquid.

Suitable for a wall mains socket only. **DO NOT** use with an extension cord or other adaptor.

DO NOT leave Bananza plugged in when not in use. Always unplug before cleaning.

Ensure Bananza is unplugged before adding/removing attachments.

Never operate Bananza if it has a damaged cord or plug, if it is not working properly, or if it has been dropped or damaged.

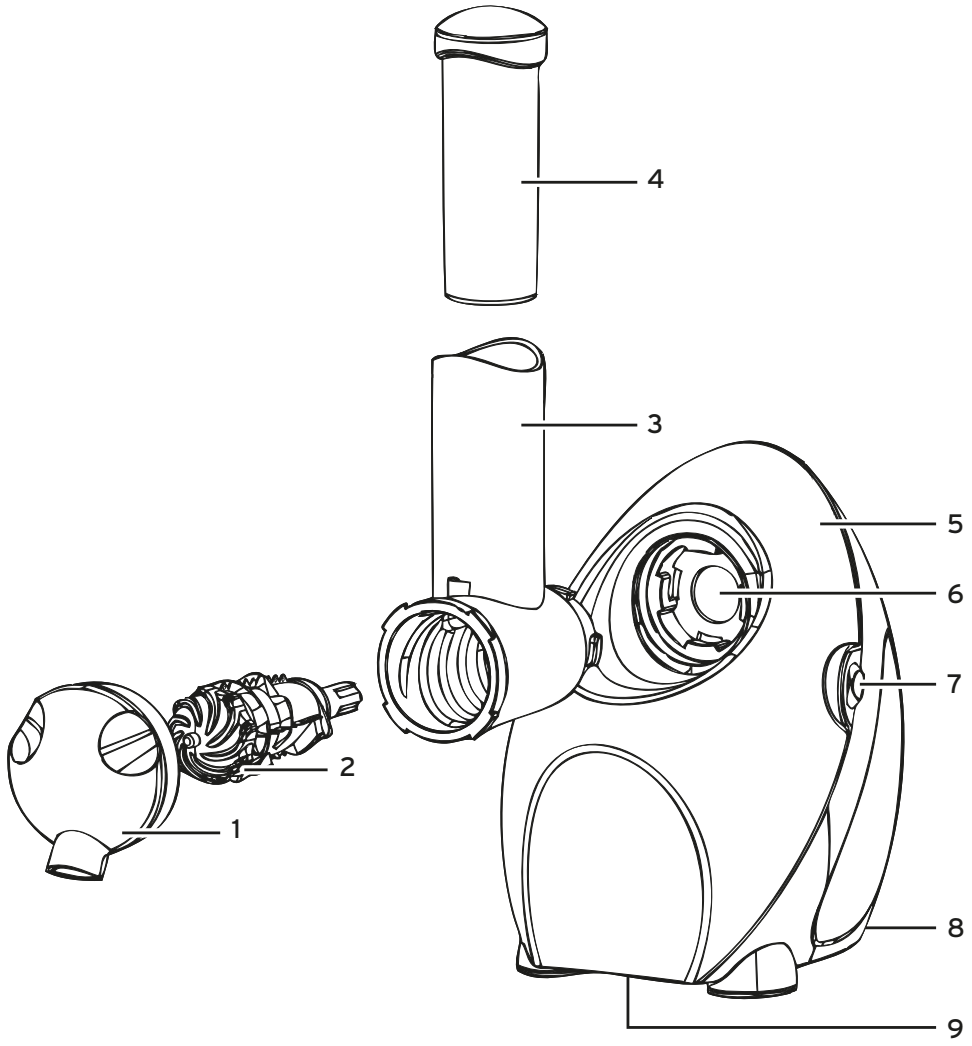
DO NOT attempt to repair Bananza, the power cord or plug if they become damaged. Repairs must only be made by a qualified service engineer.

DO NOT operate continuously for more than 15 minutes. Allow Bananza to rest for at least 15 minutes before using again. After three uses, allow the Main Unit to cool completely before using again.

Make sure the Chute, Grinder and Dispenser are securely locked in place before operating.

DO NOT allow the power cord to hang over the edge of a countertop or a sink, or to come close to any heated surfaces.

Getting to Know Your Bananza



1. Dispenser
2. Grinder
3. Chute
4. Plunger
5. Main Unit
6. Chute Slot
7. Power Switch
8. Power Cord
9. Cable Tidy

Using Bananza

Before you start

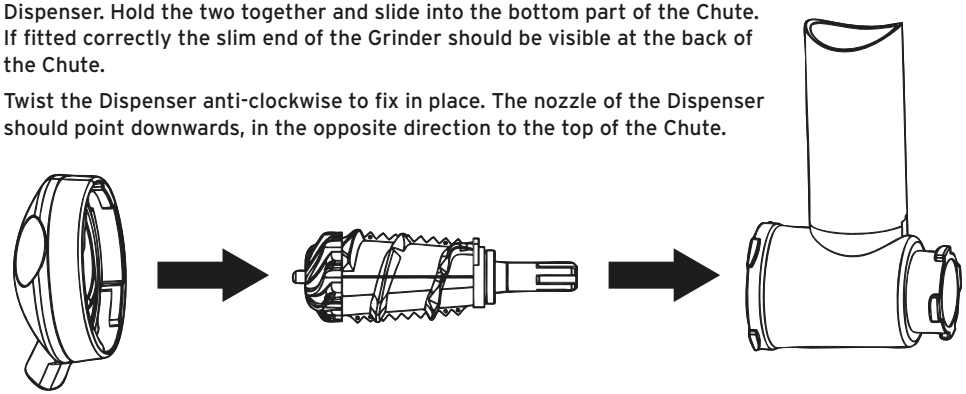
Wash the Chute, Dispenser, Grinder and Plunger in warm, soapy water. Allow all parts to dry fully before use. Bananza and its components are not dishwasher safe.

Assembling the Chute and Dispenser

Please note: Bananza should be unplugged before you start to add or remove parts.

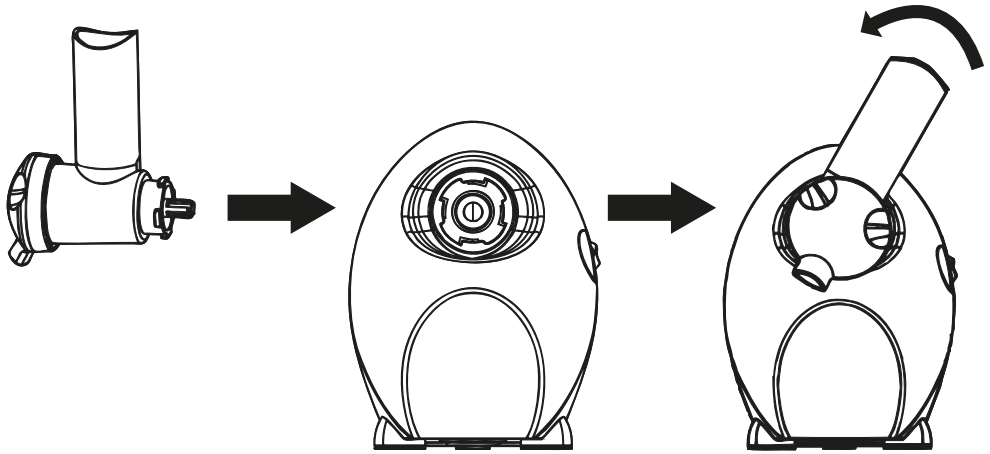
Place the metal knob at the end of the Grinder into the round slot in the Dispenser. Hold the two together and slide into the bottom part of the Chute. If fitted correctly the slim end of the Grinder should be visible at the back of the Chute.

Twist the Dispenser anti-clockwise to fix in place. The nozzle of the Dispenser should point downwards, in the opposite direction to the top of the Chute.



Attaching the Chute and Dispenser to the Main Unit

Slide the Chute and Dispenser into the Chute Slot at a 45 degree angle. There are four raised points on the back of the Chute; align these with the four slots inside the Chute Slot. Once aligned, twist anti-clockwise to fix in place.



Using Bananza

Preparing your fruit

Fruit should be frozen for a minimum of 12 hours before use.

Most fruits are suitable to use in Bananza providing that any large pips or hard skins are removed.

The fruits below are the most suitable to use:

Bananas: The main ingredient for most Bananza recipes. Use bananas that are over-ripe; fresh, ripening bananas won't blend as well. Peel and cut into two or three segments before freezing.

Berries: Most berries, including strawberries*, blueberries, blackberries, raspberries and cranberries, can be used. Remove storks before freezing.

Melon: Honeydew, cantaloupe and watermelon are all suitable. Cut into long, thin slices and remove the skins before freezing.

Pineapple: Peel, core and cut into long, thin slices before freezing.

Apples, pears, mango and peaches: Remove the skins, cut into segments and remove the pips and storks before freezing.

*Allow strawberries to defrost for 10 minutes before using.

How to use Bananza

Once Bananza is assembled and your fruit is frozen, place a bowl under the Dispenser. Remove the Plunger from the Chute (if in place). Plug Bananza into a mains socket and switch on.

Take your fruit out of the freezer and turn Bananza on. Start to feed frozen fruit into the Chute. Use the Plunger to push the fruit down against the Grinder inside. Do not apply too much pressure; only push the Plunger in gradually.

You may need to add several pieces of fruit before you will be able to see fruit starting to empty from the Dispenser.

Please note: Do not use Bananza for more than 15 minutes at a time as this may cause the motor to overheat. Leave at least 15 minutes rest time before using again. After three uses, allow Bananza to cool completely before reusing.

When you have finished

Remove and dismantle the Chute, Dispenser and Grinder and wash in warm, soapy water along with the Plunger. Allow to dry fully before storing or using again.

Getting the Best Results from Bananza

- It is usually best to add some of the banana pieces first, as this forms the basis of most Bananza recipes. After that, add your ingredients to the Chute in even, mixed quantities to ensure the most consistent, blended results.
- Freezing and using bananas that are over-ripe will help you to get the best dessert results.
- You can add all kinds of extra ingredients to your fruit recipes, including chocolate, cream and nuts.
- If adding chocolate or nuts, ensure they're crushed into very small pieces before adding to the Chute.
- Depending on how you like your frozen fruit desserts, you can either allow fruit to defrost a little (for roughly 10 – 15 minutes) to get softer results, or place your dessert back in the freezer for an hour once it is made to get harder results.

Recipe Suggestions

Each recipe serves approximately two people, depending on the sizes of the fruit your use.

Mint chocolate chip

Ingredients: 2 frozen over-ripe bananas, 1oz of crushed mint dark chocolate.

1. Insert one frozen banana
2. Add the mint dark chocolate
3. Insert second frozen banana
4. Stir in the bowl to combine

Lemon raspberry

Ingredients: 2 frozen over-ripe bananas, 1 tbsp of lemon zest, 1/2 cup of frozen raspberries.

1. Insert one frozen banana
2. Add the lemon zest
3. Add the frozen raspberries
4. Insert the second frozen banana
5. Stir in the bowl to combine

Perfect peach

Ingredients: 1/2 cup of frozen peaches, 1/4 cup of frozen cantaloupe, 1/4 cup of frozen cream.

1. Insert the frozen cantaloupe
2. Add half the frozen cream
3. Insert the frozen peaches
4. Add the second half of the frozen cream

Strawberries & cream

Ingredients: 2 cups of frozen strawberries, 1/2 cup of frozen cream, 1/2 cup of milk made into ice cubes.

1. Insert one cup of frozen strawberries
2. Add the frozen cream
3. Insert the second cup of strawberries
4. Add the ice cube milk

Blackberry vanilla bean

Ingredients: 2 vanilla beans, 3/4 cup of frozen blackberries, 1/4 cup of pistachios (crushed), 1/4 cup of frozen cream.

1. Split both vanilla beans lengthwise and scrape out the seeds
2. Spread the vanilla seeds over the blackberries
3. Insert half of the frozen blackberries
4. Add the frozen cream
5. Add the remaining frozen blackberries
6. Add the pistachios

Tropical mix

Ingredients: 1/2 cup of frozen pineapple chunks, 1/2 cup of frozen mango chunks, 1/4 cup of shredded coconut, 1/4 cup of frozen cream.

1. Add the frozen pineapple
2. Add half of the frozen cream
3. Add the frozen mango chunks
4. Add the remaining frozen cream
5. Sprinkle the coconut on top

Recipe Suggestions

Chocolate & coconut

Ingredients: 2 frozen over-ripe bananas, 2oz of crushed dark chocolate, 1/4 cup of shredded coconut.

1. Insert one frozen banana
2. Add the dark chocolate
3. Insert the second frozen banana
4. Stir in the bowl to combine
5. Sprinkle the coconut on top

Banana & cinnamon

Ingredients: 2 frozen over-ripe bananas, 1/2 tsp of ground cinnamon.

1. Insert 1/2 of a frozen banana
2. Add the ground cinnamon
3. Insert the remaining frozen banana
4. Stir in the bowl to combine

Coffee & banana

Ingredients: 2 frozen over-ripe bananas, 2 tsps of finely ground espresso powder.

1. Sprinkle espresso powder over the bananas
2. Insert frozen bananas
3. Stir in the bowl to combine

Peach & blueberry

Ingredients: 1/2 cup of frozen blueberries, 1/2 cup of frozen peaches.

1. Let fruit thaw for 7-10 minutes
2. Insert half of the frozen blueberries
3. Add half of the frozen peaches
4. Add the remaining ingredients
5. Stir in the bowl to combine

Mango & pineapple

Ingredients: 1/2 cup of frozen chopped mango, 1/2 cup of frozen chopped pineapple.

1. Let fruit thaw for 7-10 minutes
2. Add half of the pineapple
3. Add half of the mango
4. Repeat the above

Chocolate & hazelnut

Ingredients: 2 frozen over-ripe bananas, 1oz of crushed hazelnut chocolate.

1. Insert one frozen banana
2. Add the hazelnut chocolate
3. Insert the second frozen banana
4. Stir in the bowl to combine

Cleaning & Care

Unplug Bananza before cleaning.

The Plunger, Dispenser, Grinder and Chute should be washed in warm, soapy water. Allow to dry before using again.

Wipe down the Main Unit using a damp cloth.

Bananza and its components are not dishwasher safe.

Technical Information

Technical Information	
Power consumption	150W
Power supply	AC 220-240V ~ 50/60Hz
Model number	FDM-1301

Fuse & mains plug replacement (UK & Ireland only)

This appliance is fitted with a BS 1363 13-amp plug. If you have to replace the fuse, only use those that are ASTA or BSI approved to BS 1362 and with a rated current of 13 amps.
Should you need to replace the plug; the wires in the power cord are coloured in the following way:

Blue – Neutral Brown – Live Green & Yellow – Earth

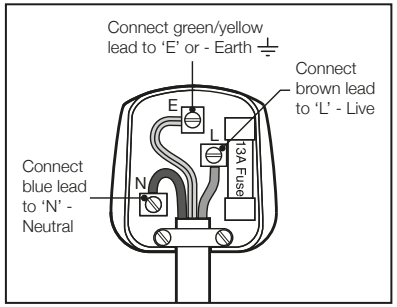
As the colours of the wires in the power cord may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire that is coloured green & yellow must be connected to the terminal in the plug that is marked with the letter E or by the earth symbol ⏚.

The wire that is coloured blue must be connected to the terminal that is marked with the letter N.

The wire that is coloured brown must be connected to the terminal that is marked with the letter L.

If the power lead is damaged, it must be replaced by a qualified electrician.



Disposal and the environment

This product is covered by the waste electrical and electronic equipment (WEEE) regulations. It should not be discarded with normal household waste, but taken to your local collection centre for recycling. For further information, please contact the local authority or approved disposal agency.

Guarantee

This product is unconditionally guaranteed for one year against all defects of workmanship and materials. This guarantee does not affect your statutory rights. If you have any problems or queries about this product please contact JML.

UK Customer Services: 0800 781 7831 (Freephone)
ROI Customer Services: 041-978 0003 (Local rate)

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